



SF399XU

classic

60CM (approx. 24") "Classic" Electric Multifunction Oven Stainless Steel

EAN13: 8017709191559

Classic Design

- Multifunction oven with 10 cooking modes
- Fingerprint proof stainless steel
- Ergonomic control knobs
- Digital analogue LED electronic clock/timer
- "Ever-clean" enamel cavity for quick and easy cleaning
- Automated oven switch-off when door is open
- 5 Rack positions

True European convection

Temperature range 122°F – 490°F

Vapor cleaning system

- Air cooled door
- Triple glazed removable door
- Quickly removable, easy to clean inner door glass
- 2 x 20W halogen light
- Roof liner

Oven capacity: 2.8 Cu. Ft.

Inner dimensions: W 17 1/2" x H 14 11/64" x D 16 3/4"

Bake element 2.2kW

Broil element 2.7kW

Convection element 2.0kW

Voltage Rating: 240/120V - 60Hz

Connected load (nominal power) 3.5 kW

Amps @ 240/120V: 14 Amps

Power supply location: back right bottom

Accessories included:

- 1 Baking tray
- 1 Wire rack with tray insert
- 1 Wire rack with backstop



Functions



Main Oven

Options

- **PRTX** - Pizza stone with handles
- **PALPZ** - Pizza shovel with fold away handle

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Main Oven



Bottom heat:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



Convection with bottom heat:

This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



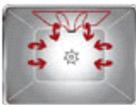
European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



European convection with top and bottom heat:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Convection broil:

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Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.

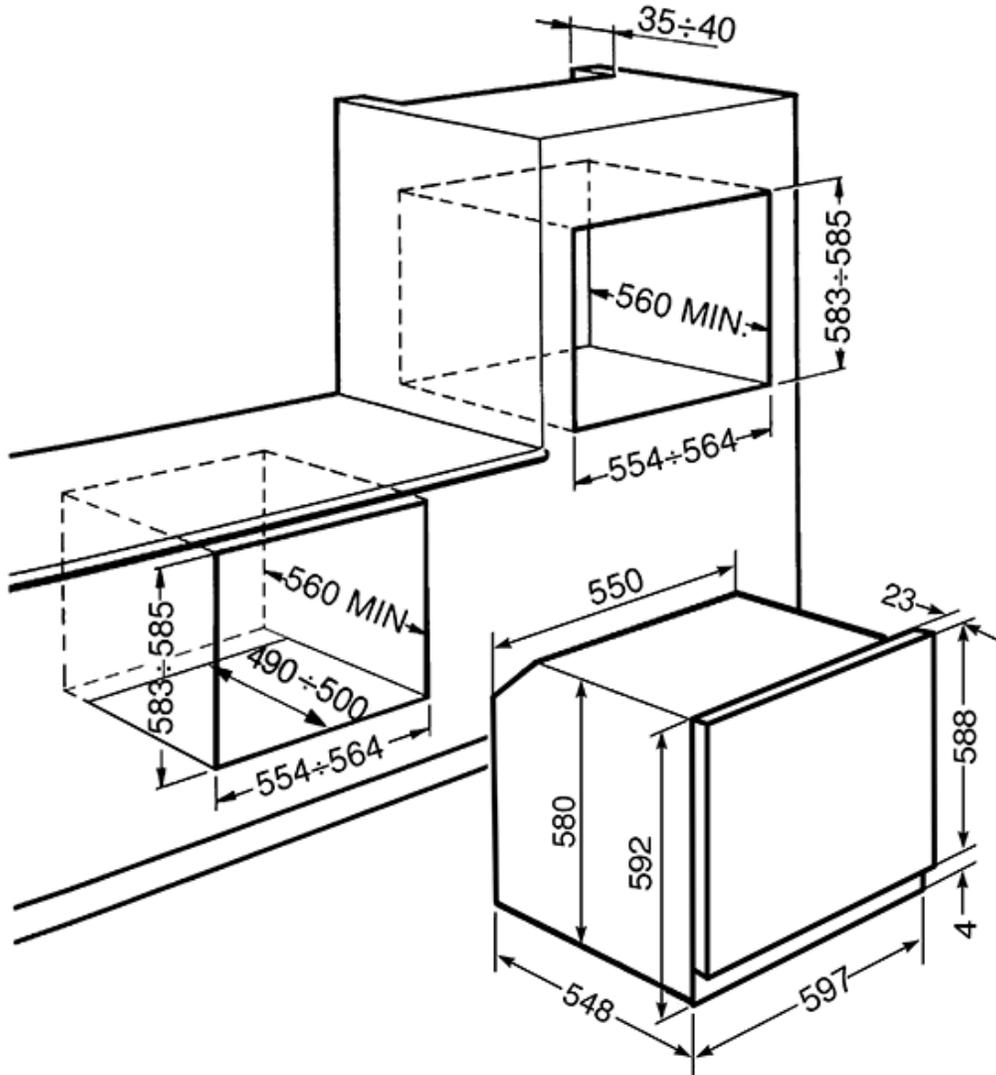
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